



FRENCH-SPANISH FUSION · CLASSICAL SAUCE · PRECISION EMULSION · SAUCE · WARM EMULSION · BRUNCH / DINNER

# Holandesa TM6 · Saffron Hollandaise, Temperature- Controlled

Classical French hollandaise — egg yolks + butter + acid emulsion — made in the TM6 with precision-controlled heat that solves the single technique challenge of hollandaise (temperature management). The machine holds exactly 75°C, stirs at speed 4 continuously, and auto-forms the emulsion as you drizzle melted butter through the lid opening over 2 minutes. Infused with a small pinch of Spanish saffron bloomed in warm lemon juice, the sauce is coral-gold, silky, and brightly lemon-acidic — the precision French classic with a Spanish twist. 10 minutes active, 3x the reliability of stovetop hollandaise, and a sauce that transforms poached eggs, asparagus, artichokes, fish, or any vegetable into a dinner-party centerpiece.

Protein None (yolk + butter emulsion)

Serves Enough for 4 - 6 portions (servings as dressing for eggs, vegetables, fish)

Difficulty Intermediate

Active 15 min

Total 15 min

## THE STORY

### Hollandaise Without the Heartbreak

Hollandaise is the emulsion sauce that scares home cooks. The classical stovetop method — egg yolks + lemon juice + melted butter + constant whisking over a double boiler at roughly 65-75°C — has a narrow temperature window. Below 60°C and the

emulsion won't form; above 80°C and the yolks scramble, transforming your sauce into yellow curds. Hit the window but stir inconsistently and the sauce separates. Most home cooks who try hollandaise break it at least once, which is why restaurant brunch hollandaise feels like a luxury: it requires an experienced cook to hold the technique consistently across 20 orders on a busy Sunday.

Sous-vide solves part of the problem (cross-ref: lobster-butter-poached-sv Batch 9 — beurre monté in the bag), but for hollandaise the TM6's combined precision-temperature + integrated-stirring is the complete solution. At setting 75°C, speed 4, the bowl holds steady temperature while the blade maintains continuous gentle agitation — the exact mechanical conditions for emulsion formation. The yolks never scramble (75°C is below egg-yolk coagulation threshold of ~78°C); the butter droplets stay fine + suspended; the acid binds smoothly. You drizzle the melted butter through the lid opening over 90-120 seconds, and the sauce forms itself. In 6 minutes of active attention, you have restaurant-grade hollandaise.

The saffron twist is a Spanish-flavor layer grafted onto the French classic. A small pinch (half a gram) of high-quality saffron bloomed in the warmed lemon juice releases its color + aromatic compounds into the acid base before the sauce assembles. The finished hollandaise is a richer golden-coral color (traditional hollandaise is pale yellow) and carries a subtle floral-honey-metallic note characteristic of saffron. Not wildly different from plain hollandaise, but identifiably more interesting — and signals the dish isn't just a copy-paste brunch recipe.

This sauce is a dinner-party multiplier. A pound of asparagus on the plate with hollandaise becomes an appetizer worth a \$18 restaurant charge. A poached egg on toast with hollandaise becomes eggs Benedict. Artichokes with hollandaise become an entire course. One 15-minute sauce makes six dishes possible. The TM6 makes it reliable enough to use weekly.

# Specs

<p><b>YIELD</b></p> <p><b>~350 ml hollandaise · serves 4-6 portions as dressing</b></p>	<p><b>TM 6 TEMPERATURE</b></p> <p>75 °C / 165 °F – below egg-yolk coagulation threshold</p>	<p><b>TM 6 SPEED</b></p> <p>Speed 4 continuous during cook; speed 5 for 15 sec initial yolk whip</p>	<p><b>BASE RATIO</b></p> <p><b>3 egg yolks : 250 g butter : 30 ml lemon juice : 0.5 g saffron : 3 g salt</b></p>
<p><b>SERVICE WINDOW</b></p> <p><b>Serve within 30 minutes of finishing — holds at 55-60°C but degrades in texture after 45 min</b></p>	<p><b>DIFFICULTY</b></p> <p><b>Intermediate</b></p> <p>●●●○○</p>	<p><b>ACTIVE TIME</b></p> <p><b>15 min (5 min butter clarify + 10 min sauce)</b></p>	<p><b>KEY RULE</b></p> <p><b>Butter must be pre-melted + kept warm (55-60°C) — cold butter cubes added during the cook would crash the TM6 temperature and break the emulsion window</b></p>

# What Changed & Why

Two variables: butter and saffron. Technique is identical. ● Tier A (Everyday) uses **Kerrygold Grass-Fed Pure Irish unsalted butter** OR **Vermont Creamery Cultured Unsalted** (Whole Foods, grocery — both widely available) + **standard Spanish saffron from Carmencita or La Chinata** (most groceries, \$5-8 for 1 g). Produces genuinely restaurant-grade hollandaise. ● Tier B (No Limits) uses **Échiré AOP unsalted butter** (specialty French, \$15-20/250g) OR **Bordier beurre demi-sel** + **Mancha D.O. or Jiloca D.O. Spanish saffron** from La Tienda or Despaña (certified origin, \$15-25/g; genuinely more aromatic). The Tier B flex lives in the butter — Échiré's cultured-cream depth layers with the saffron in a way grocery butter can approach but not equal.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Whisk yolks + lemon over double-boiler; drizzle butter slowly while whisking constantly	TM6 at 75°C / speed 4; initial yolk whip at speed 5/15 sec; drizzle pre-melted warm butter through lid opening over 90-120 sec	The stovetop method has a narrow temperature window (65-75°C) and requires constant attention. If water boils, the bottom of the bowl heats past 80°C and yolks scramble. If the heat is too low, the emulsion never forms. Whisking must be continuous or the emulsion separates. The TM6 locks all three variables: temperature is machine-controlled, stirring is continuous at speed 4, butter drizzle is timed by you. The one-time skill investment (learning the TM6 sequence) replaces the ongoing stovetop-attention cost. For anyone who's broken hollandaise on the stovetop, this recipe's reliability alone justifies the TM6 investment.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<b>TECH</b>	Melt butter in a saucepan, add directly to sauce	Clarify the butter first — melt gently, skim the white foam, pour off the golden clarified portion, discard milky solids at the bottom	Clarified butter (butter with milk solids removed) produces a cleaner, smoother, more golden hollandaise. The milk solids — if left in — brown during the 75°C cook and add a slight nutty-toasty flavor that some cooks love (beurre-noisette-adjacent) and some find muddy. For a dinner-party hollandaise with saffron as the featured flavor, clarified butter keeps the sauce pristine — saffron's delicate aromatics deserve a clean base. For a weeknight hollandaise with more forgiveness, whole butter works. The 5-min clarify is easy: melt in a small saucepan on low, skim foam, carefully pour off the clear golden middle leaving the white sediment behind.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<p><b>ADD</b></p>	<p>—</p>	<p>Bloom 0.5 g saffron threads in the warmed lemon juice for 5 minutes before adding to TM6</p>	<p>Saffron's color + flavor compounds (crocin, picrocrocin, safranal) are alcohol + water-soluble. Blooming in warm lemon juice for 5 minutes extracts them fully into the liquid, producing a brightly colored acid base. Adding dry saffron threads directly to the TM6 wastes 30-40% of the saffron's aromatics + color. The bloom step is essential for any saffron sauce — cross-references techniques across paella, arroz caldoso, fabada, and saffron-forward dishes. Lemon juice at ~60-65°C (just warm, not hot) is the optimal bloom temperature.</p>
<p><b>ADD</b></p>	<p>—</p>	<p>Pre-whip yolks at speed 5 for 15 seconds before adding heat + acid</p>	<p>Cold egg yolks added directly to a 75°C bowl risk uneven heating — the outer surface cooks before the center does. Pre-whipping at speed 5 for 15 seconds (before heating) breaks the yolk structure uniformly, creating a homogenous emulsion-ready base. Then heat turns on + lemon+saffron goes in + the yolks warm gradually as the butter drizzle begins. This 15-second pre-whip is the 'easy' emulsion prep; skip it and you risk streaky or grainy finished sauce.</p>

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ELEV	Standard unsalted butter (grocery commodity)	Cultured European butter (Vermont Creamery, Kerrygold) for Tier A; Échiré or Bordier AOP for Tier B	Cross-reference: lobster-butter-poached-sv Batch 9 (this workspace) — butter quality is 40% of finished flavor when the dish is butter-forward. Hollandaise is essentially flavored butter. Standard commodity butter (~80% fat, no culture) produces a 'good' hollandaise; cultured butter (82-84% fat, probiotic culture) produces a noticeably richer + more complex finish. Échiré AOP takes it one more step (the French Michelin-kitchen choice). Kerrygold and Vermont Creamery are the widely-available premium options — excellent for weekly use without breaking budget.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
SKIP	Add white-wine vinegar reduction (traditional French gastrique)	Skip the reduction — use fresh lemon juice as the sole acid	Classical French hollandaise sometimes uses a wine-vinegar reduction (shallots + white wine + white-wine vinegar + peppercorns + tarragon, reduced to 1-2 tbsp) for acid depth. This adds 15 minutes of active work + another step. For home use, fresh lemon juice is the 80%-solution that hits the point. The saffron bloom compensates for any depth lost from skipping the gastrique. For a formal multi-course dinner where hollandaise is featured, the gastrique is worth the extra work; for weekly brunch, lemon juice is plenty.

## What You Need

---

### ● Everyday

#### The Saffron Bloom

- 0.5 g **saffron threads** — **Carmencita Saffron** or **La Chinata Saffron** (grocery; typically 1 g vial)
- 30 ml **fresh lemon juice** (~1 large lemon), strained of seeds, warmed to 60-65°C (not boiling — just warm)

#### The Sauce

- 3 **large egg yolks**, from **pasture-raised or organic eggs** — Vital Farms, Happy Egg Co (grocery)
- 250 g **unsalted butter** — **Kerrygold Grass-Fed Pure Irish** or **Vermont Creamery Cultured Unsalted**, clarified (see Phase 1)
- 3 g fine sea salt
- Pinch of cayenne OR 1 dash of tabasco (optional, traditional French touch)
- Fresh-ground white pepper (optional; black pepper shows specks on the pale sauce)

## No Limits

### The Saffron (Tier B)

- 0.5 g **Mancha D.O. Spanish saffron** OR **Jiloca D.O. saffron** from **La Tienda** or **Despaña Brand Foods** — see [sourcing/12-salts-spices-seasonings](#). Certified origin saffron has 3-4x the aromatic compound concentration of generic-Spanish saffron.

### The Butter (Tier B — the summit flex)

- 250 g **Échiré AOP unsalted butter** (French specialty; the Michelin-kitchen standard) OR **Bordier beurre demi-sel** (semi-salted; adjust salt-to-taste). Available at specialty food stores + Despaña + [The French Grocer online](#). Approximately \$15-20/250 g.

### The Eggs (Tier B)

- 3 **duck egg yolks** (from 2 duck eggs — they're larger; use the whites for another dish) OR **direct-from-farm chicken egg yolks** from a Miami farmer's market vendor. Duck yolks produce a richer + more golden finished sauce.

### Acid Alternative (Tier B option)

- OR: **30 ml Forvm Chardonnay vinegar** (oak-aged) + 1 shallot minced + 1 tsp peppercorns, reduced to 1 tbsp in a small saucepan first (classical French gastrique — for a full dinner-party upgrade). Add strained reduction in place of lemon juice.

## EQUIPMENT

### Your Kit

---

- Thermomix TM6 (TM5/TM31 work at slightly adjusted settings)

---

- Small saucepan (for butter clarification)

---

- Fine-mesh strainer (for clarified butter)

---

- Small heat-safe bowl (for saffron bloom)

---

- Microplane or zester (if making lemon zest garnish)

---

- Small pitcher for pouring butter through TM6 lid opening

---

- Thermometer (instant-read, to verify saffron bloom temp + verify sauce holds at 60°C)

MISE EN PLACE

## Before You Start

---

- Butter clarified + measured (see Phase 1); kept warm at 55-60°C

---

- Saffron bloomed in warm lemon juice 5 min minimum

---

- Egg yolks separated, in a small bowl at room temp (not cold from fridge)

---

- Salt + cayenne measured

---

- TM6 bowl + blade clean; measuring cup ready

---

- Serving vessel warmed (ramekin or small pitcher in 50°C oven)

---

- Whatever dish the sauce will dress (eggs, asparagus, fish) prepped + waiting

MAKE-AHEAD

## Timeline

---



- undefined  
undefined
- undefined  
undefined
- undefined  
undefined
- undefined  
undefined
- undefined  
undefined

## METHOD

# The Cook

### 1 Phase 1 · Clarify Butter — 5 minutes

1. Cut 250 g butter into cubes; place in a small saucepan over the lowest flame.
2. Melt slowly (3-4 min). Do not stir — let the butter separate naturally.
3. Foam forms on top (milk-protein whey). Slight milky-white sediment settles to the bottom (milk solids / casein).
4. The clear golden middle is the clarified butter (~80% of the original weight).
5. Using a spoon, gently skim the foam off the top and discard.
6. Slowly pour off the clear golden middle into a warm pitcher, leaving the white sediment at the bottom of the saucepan (discard the sediment or reserve for a separate use — it has a nutty butter flavor, good for eggs).
7. Strain the clarified butter through a fine-mesh sieve into the pitcher to catch any residual solids.
8. Keep the pitcher warm — on a 50°C oven rack, or in a pan of warm water. Target: 55-60°C at the moment you start drizzling into the TM6.



#### WHY THIS WORKS

Clarified butter is 98%+ pure butterfat (vs whole butter's 80% fat + 18% water + 2% milk solids). For hollandaise, using clarified butter: (a) eliminates milk-solid browning that would darken the sauce, (b) increases the fat ratio which makes the emulsion more stable + richer, (c) produces a cleaner flavor profile that lets the saffron shine. Keeping butter warm (55-60°C) is essential — cold butter cubes would shock the 75°C TM6 and break the emulsion. Very hot butter (80°C+) would exceed the yolk-coagulation threshold on contact.

## 2 Phase 2 · Saffron Bloom — 5 minutes passive

1. Squeeze 30 ml (2 tablespoons) lemon juice into a small heat-safe bowl. Remove any seeds.
2. Warm gently: place the bowl over a small pot of just-simmering water (bain-marie style) OR microwave in 10-second bursts until it reads 60-65°C on an instant-read thermometer. Do NOT boil — the acid will degrade.
3. Add the 0.5 g saffron threads to the warm lemon juice.
4. Let steep 5 minutes at room temperature. The lemon juice will transition from pale yellow to deep golden-orange.
5. Do not strain — the saffron threads go into the TM6 with the liquid (they re-infuse during the cook).

### WHY THIS WORKS

Saffron's active compounds: crocin (color: water-soluble carotenoid), picrocrocin (bitter-flavor precursor: water-soluble glycoside), safranal (aromatic: released during extraction). All three extract into warm acidic liquid more efficiently than into neutral-pH liquid. 5 minutes is the optimal bloom time — longer extracts more but risks off-notes from over-extraction; shorter leaves flavor trapped in the threads.

## 3 Phase 3 · Initial Yolk Whip — 15 seconds

1. Place 3 room-temp egg yolks into the TM6 bowl.
2. Close lid. Measuring cup in place.
3. Set TM6: Speed 5, 15 seconds. No heat yet.
4. The yolks should be a uniform pale-yellow cream when done. No streaks.

### WHY THIS WORKS

This pre-whip breaks the yolk's membrane + vitellin structures evenly before any heat or acid is introduced. Skip this and the next phase can produce streaky or unevenly-set yolks. 15 seconds at speed 5 is the sweet spot — enough to homogenize, not so much that the yolks foam.

4

## Phase 4 · Add Saffron-Lemon + Begin Heat — 90 seconds

1. Open TM6 lid; add the saffron-lemon mixture (liquid + threads) to the bowl.
2. Add 3 g fine sea salt.
3. Close lid; measuring cup in place.
4. Set TM6: 75°C, Speed 4, 6 minutes (this timer will count the full cook through Phase 5).
5. Let it run. The TM6 will heat slowly from room temp to 75°C over about 60-90 seconds. The yolk+lemon mixture becomes a pale coral-gold color as the saffron integrates.
6. Watch the thermometer-display on the TM6 — wait for it to hit 75°C before proceeding to Phase 5.



### WHY THIS WORKS

The yolks + lemon + saffron base is heated to 75°C slowly. At 65°C, egg yolk proteins begin to coagulate; at 78°C they fully coagulate (scramble). The 75°C target is in the safe zone — the yolks denature enough to emulsify effectively without scrambling. Speed 4 provides continuous gentle agitation that prevents any localized overheating near the blade.

5

## Phase 5 · Drizzle Butter + Form Emulsion — 2 minutes

1. With TM6 at 75°C / speed 4 running: remove the measuring cup from the lid opening.
2. Begin pouring the warm (55-60°C) clarified butter through the lid opening in a very slow, steady stream.
3. The total butter (~200 g clarified from 250 g whole) should be added over 90-120 seconds. Slow is key.
4. As the butter integrates, the sauce will visibly thicken from a thin coral-yellow liquid to a silky gold cream.
5. If the sauce appears to be thickening too quickly (very thick before all butter is added): speed up the drizzle slightly. If the sauce stays thin (not thickening): slow the drizzle and give each addition time to integrate.
6. Once all butter is added, replace the measuring cup. Let TM6 run another 30 seconds at 75°C / speed 4 to stabilize.
7. Stop the machine. The finished sauce should be thick enough to coat the back of a spoon, with a uniform silky texture + golden-coral color.



### WHY THIS WORKS

Slow drizzle + continuous stirring + controlled temperature = the three conditions for perfect emulsion formation. The yolk lecithin acts as the primary emulsifier; the clarified butter provides the fat phase; the lemon juice + residual water provides the aqueous phase. At 75°C the fat stays liquid + the protein stays functional, and the 90-120 sec drizzle timing gives each addition of fat time to integrate into stable micelles.

## 6 Phase 6 · Finish + Serve — 3 minutes

1. Taste the sauce. Adjust: +1 g salt at a time if under-seasoned; +2 ml lemon juice if needs more brightness; a pinch of cayenne for gentle warmth (traditional French touch).
2. If the sauce is too thick (pasty): add 1-2 tsp warm water; re-blend at speed 4 for 10 seconds.
3. If the sauce is too thin (runny): not usually fixable at this point — next time reduce butter slightly or ensure TM6 held at 75°C throughout.
4. Transfer to a warm serving vessel — a small pitcher, gravy boat, or ramekins. Keep warm (55-60°C) on a 50°C oven shelf, or over a warm-water bath.
5. Serve within 30 minutes of finishing. Hollandaise does not keep — after 45 minutes the emulsion begins to degrade + the yolks start firming.

### WHY THIS WORKS

The finished sauce is a stable emulsion at 55-60°C. Above 70°C and sustained long enough, the yolks continue to cook and the sauce tightens into a scrambled texture. Below 45°C and the butterfat begins to solidify + the sauce separates. 55-60°C is the service window. Transferring to a warm vessel holds this temp; cold plates would crash the sauce immediately.

### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Clarify butter	T- 1 5 m	Slow melt, skim foam, decant clear middle
Warm butter held	T- 1 0 m	55-60°C in pitcher
Saffron bloom	T- 1 0 m to T- 5 m	Warm lemon juice, steep 5 min
Eggs separated	T- 5 m	Room temp, no cold
Yolk pre-whip	T- 0 to T+ 1 5 s	Speed 5, 15 sec, no heat

STEP	TIME	CUE
Add saffron-lemon + heat	T+ 1 5 s to T+ 2 m	75°C / speed 4, ramp ~90 sec
Drizzle butter	T+ 2 m to T+ 3 m 3 0 s	Slow steady stream, 90-120 sec
Stabilize	T+ 3 m 3 0 s to T+ 4 m	Continue 30 sec at 75°C
Taste + adjust + plate	T+ 4 m to T+ 5 m	Warm vessel; serve within 30 min

## TROUBLESHOOTING

# Emergency Protocols

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

 UNDEFINED

undefined

## Technique Notes

---

### ● **Universal: The 5 French Mother Sauces + TM6**

SAUCE FOUNDATION · CROSS-CUISINE

French cuisine organizes around 5 mother sauces: béchamel (roux + milk), velouté (roux + stock), espagnole (roux + brown stock), tomate (tomato), hollandaise (yolk + butter emulsion). Four of the five can be made excellently in the TM6 with temperature-controlled stirring: béchamel (3 min, 80°C, speed 4), velouté (same), tomate (much easier), hollandaise (this recipe). The TM6 doesn't replicate the French kitchen — it makes the French kitchen's sauce repertoire radically accessible to home cooks. Master hollandaise first; the other three are simpler. Reference: Sauces & Condiments §French Foundations; Thermomix Techniques §Mother Sauces.

### ● **Universal: Precision Temperature for Egg-Based Emulsions**

EGG SCIENCE · CROSS-TECHNIQUE

Cross-reference: yema-curada-sv-truffle-toast Batch 9 (this workspace). Egg yolk proteins coagulate in a narrow temperature window (65-78°C); below, no emulsion; above, scrambled. Precision temperature control is the technique. TM6 at 75°C ± 0.5°C holds the sweet spot reliably. The same principle underlies sabayon (zabaglione: yolks + sugar + wine, whisked over controlled heat), crème anglaise (yolks + cream + sugar at 82°C), Bavarian cream (gelatin-stabilized version), and the SV yema curada 63°C. Understanding egg protein denaturation temperatures unlocks an entire category of classical sauces. Reference: Food Science Core §Egg Proteins; Sous Vide §Precision Cooking.

## ● **Universal: Saffron Bloom — The Pre-Step Across Spanish Cooking**

SAFFRON PREPARATION · SPANISH TRADITION

Saffron requires pre-bloom (steeping in warm acidic or alcoholic liquid 5+ minutes) to release its three active compound groups: crocin (color), picrocrocin (bitter flavor precursor), safranal (aromatic). Dry saffron added directly to a dish loses 30-40% of its potential. Bloom liquid options: lemon juice (this recipe), white wine, warm water (for color-only), warm stock (for paella). 5-7 minutes is the optimal bloom window. This same pre-step applies to every saffron dish in Spanish cooking: paella (stock bloom), arroz caldoso (stock), fabada (optional, stock), saffron ice cream (milk bloom), saffron butter (melted butter bloom). Master the pre-bloom once. Reference: Spanish Foundations §Saffron; Ingredient Encyclopedia §Saffron Varieties.

## ● **Universal: Clarified Butter — Why It Matters + When Not To**

BUTTER TECHNIQUE · CROSS-CUISINE

Clarified butter is butter with water (18%) + milk solids (2%) removed, leaving pure butterfat (98%+). For hollandaise: cleaner color, more stable emulsion, ~20% richer sauce. For sautéing at high heat: clarified butter has a higher smoke point (~250°C vs whole butter's 150°C). For dishes where the nutty-toasted milk-solid flavor is wanted: use whole butter instead (beurre noisette, brown butter, most pastries). Clarifying takes 5 minutes + is free. Skip only when: (a) you want the milk-solid flavor, or (b) you're making a small batch where the ~10% butter yield loss matters. Reference: Dairy Encyclopedia §Butter; Sauces & Condiments §Fat Management.

## ● **Universal: Slow-Drizzle-Into-Running-Blade (Again)**

EMULSION MECHANICS · UNIVERSAL

Cross-reference: salmorejo-cordobes-tm6, ajoblanco-malagueno-tm6, all Batch 9 SV recipes. The universal emulsion-building pattern: fat added in a slow steady stream into a running blade/whisk/mixer, over a specific time window, produces a stable emulsion. The mechanism: continuous agitation breaks the fat stream into micron-scale droplets; the surrounding aqueous phase immediately coats each droplet with emulsifiers (yolk lecithin, bread pectin, almond protein, butter casein); droplets stay suspended. Hollandaise is the classical French example. Mayonnaise is the cold version. Vinaigrettes are the quick version. Salmorejo + ajoblanco are the Spanish bread-emulsion variants. All follow the same technique at different temperatures. Reference: Emulsion Encyclopedia §Oil Integration; Sauces & Condiments §Emulsion Foundations.

## ● **No Limits: Échiré AOP + Mancha Saffron**

INGREDIENT QUALITY · SUMMIT STACK

Échiré AOP butter (French specialty) + Mancha D.O. Spanish saffron (certified origin) is the summit-tier stack for hollandaise. Échiré's cultured cream depth + slow-ripened complexity layers with the saffron's aromatic floral-honey notes in a way grocery butter + generic saffron can approach but not equal. Price: ~\$35 for the butter + saffron together for a single batch — Saturday-night territory, not weekly. For formal dinner parties where the sauce is the featured element, the stack is worth it. For weekly brunch, Kerrygold + Carmencita saffron is the smart choice + produces 85% of the experience at 20% of the cost. Sourcing: Despaña (Miami) or The French Grocer online for Échiré; La Tienda or Despaña for Mancha D.O. saffron. Reference: Dairy Encyclopedia §French Butters; Spanish Foundations §Saffron Grades.

## **No Limits: Duck Egg Yolks — The Richness Flex**

EGG QUALITY · ALTERNATIVE PROTEIN

Cross-reference: yema-curada-sv-truffle-toast Batch 9 (this workspace) + lobster-butter-poached-sv Batch 9. Duck egg yolks have approximately 2x the fat content of chicken egg yolks + deeper golden color. In hollandaise: richer, more intense-flavored, more forgiving to technique errors (fat provides more emulsion-stabilizing lecithin). Source: Miami farmer's markets weekend vendors, Marky's Aventura (call-ahead). 2 duck eggs provide 3 yolks worth for this recipe (they're larger). Use the whites for another dish (omelet, meringue, pastry binding). This is a genuine flavor upgrade, not a gimmick — worth trying once to understand the difference. Reference: Protein Encyclopedia §Duck Eggs; Sourcing §Specialty Poultry.

### PAIRING

## What to Drink

---

### **Classical — Eggs Benedict**

Poached eggs + English muffin + Ibérico de Bellota ham + generous saffron hollandaise + Maldon salt

*The canonical breakfast application. Saffron hollandaise elevates eggs Benedict from grocery-brunch to restaurant-brunch. 5 minutes to assemble once the hollandaise is made + eggs poached. For a group brunch of 4: 8 eggs poached in rounds of 4, Ibérico ham on toasted muffins, hollandaise spooned generously, Maldon on top. Mimosas or a bottle of cava alongside.*

### **Vegetable — Asparagus**

1 lb steamed thick asparagus + hollandaise + flake salt + lemon zest

*Peak-season asparagus (spring) + hollandaise is a classical spring opening course. Restaurant \$18 plate; home \$6. Steam asparagus 4-5 min to bright green tender-crisp; plate warm; spoon hollandaise across the stalks; flake salt + microplane of lemon zest. 15 minutes total including the sauce.*

### **Vegetable — Artichokes**

Whole steamed globe artichokes + hollandaise as dipping sauce

*Artichokes + hollandaise is a traditional French pairing. Steam whole artichokes 40-45 min; serve with warm hollandaise on the side for dipping leaves. Leaf by leaf, dip in sauce, scrape off the tender base with teeth. The heart at the end is the reward. Slow, interactive, beautiful.*

### **Fish — Poached Salmon or Halibut**

Poached salmon or halibut steak + hollandaise + steamed potatoes + fresh dill

*The classical French poached-fish preparation — in a Spanish-saffron-tinted version. 20-min dinner with the TM6 hollandaise as the centerpiece. Halibut SV at 55°C x 15 min (cross-ref: lobster butter-poached technique) produces the best fish; stovetop-poached works fine.*

### **Wine — With Eggs Benedict Brunch**

Cava brut nature (Gramona, Juvé y Camps) OR sparkling rosé

*Brunch with hollandaise calls for dry bubbles — the acid + effervescence cuts the rich emulsion + resets the palate. Cava is the Spanish choice (regional fit with the saffron Spanish twist); Champagne is the French choice; sparkling rosé is a fresh alternative. Serve very cold. Avoid orange juice as the only beverage (too sweet alongside rich sauce).*

### **Wine — With Asparagus or Artichoke Course**

Bright crisp Albariño (Martín Códax) or Sauvignon Blanc (Sancerre, New Zealand)

*Green vegetables + hollandaise wants a wine with bright acidity + herbal-citrus notes to match the dish's flavor profile. Albariño is the Spanish match (regional coherence with the saffron); Sancerre is the French match. Avoid oaky whites + any reds.*

## CONTEXT

# Menu Ideas

---

### Sunday Brunch · 4-6 guests

1. Mimosas on arrival. 2. Eggs Benedict with saffron hollandaise (this recipe) + Ibérico ham + toasted English muffins. 3. Simple fruit side. 4. Coffee. 90-min service; hollandaise made in the final 15 minutes. Restaurant-grade brunch at home.

### Spring Dinner · 6-8 guests

1. Ajoblanco (Batch 10 opener). 2. Asparagus + saffron hollandaise (this recipe) as interlude. 3. Main: halibut poached + hollandaise + cachelos (cross-ref pulpo Galician tradition). 4. Green salad. 5. Helado de aceite de oliva (Batch 6). Seasonal spring arc with two hollandaise applications showing the sauce's range.

### Weeknight Elevation · 2-4 guests

Steamed asparagus + saffron hollandaise + poached egg on top + toasted sourdough. 20 min total. Tuesday-night restaurant-grade dinner.

### Dinner Party · Featured Sauce

Build a menu where saffron hollandaise is the featured element — 3 courses use it: (1) asparagus tips with hollandaise as amuse-bouche, (2) halibut + hollandaise as main, (3) hot artichoke dip with hollandaise base as starter. Show the sauce's versatility. Make a double-batch of hollandaise.

## YOUR NOTES

# Cook Log

---

### Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*

